

Steve James

A MODERN DINING
EXPERIENCE

Autumn 2017

Canapes

Chicken, Fosseway fleece sheeps cheese, and Somerset cider chorizo in filo pastry

Spiced Kimbers lamb koftas

With a tangy Indian herb chutney

Squash, sage and chestnut rolls

Liquorice bread

Topped with crème fraiche, radish and hot smoked arctic char from Brown and Forrest

Butternut veloute

With toasted pumpkin seed, crème fraiche and pumpkin seed oil

Starters

Capricorn Goats cheese, beetroot and pine nut tart

with a rocket and parsley salad

Wild mushroom consommé

With mushroom floss, sautéed mushroom, parsley and confit shallots

Roasted tomato soup

With basil oil, onion cream, pesto, and rosemary brioche

Whole Lubborn Somerset camembert baked

With candied walnuts, rosemary, garlic, toasts for dipping and rocket

Duck salad

With orange, charred sweetcorn and watercress and hazelnuts

Mains

Hamish Pork belly

with apple puree, braised red cabbage, cider sauce, dauphinoise potatoes

Ruby Red Devon Beef, ale, stilton and mushroom pie

With green beans and crushed new potatoes with an ale sauce

Moroccan braised Kimbers Somerset lamb neck

with cumin roasted squash, coriander, hummus dukkah, cauliflower and a spiced lamb sauce

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A MODERN DINING E X P E R I E N C E

Moroccan cod, salmon and mussel stew
with gremolata and garlic toasts

Spinach, squash and mushroom wellington
with herby mash, sprouting broccoli and vegetarian gravy

Desserts

Spiced pear tarte tatin
With rosemary cream

Apple and mint mille feuille
with an apple crisp, and a rosemary infused blackcurrant sauce

Vanilla panna cotta
With blackberries, fresh figs and gingernut crumble

White chocolate mousse
with bee pollen, sweet dukkah, clementine segments and caramelised white chocolate

local cheese board
served with a homemade sweet chilli citrus jelly, homemade caramelised onion chutney, toasted pecans, seasonal fruit and ciabatta croutes

Petit Fours

Chocolate and hazelnut brownies

Blackberry marshmallows

Baklava

Pistachio, white chocolate and almond nougat

Rosewater and raspberry meringue kisses

Price: Per person

3 courses £48

4 courses £54

5 courses £60

Please inform us of any dietary requirements, allergies or intolerances and we can adjust the menu to suit your needs